

ABSTRACT

The technical field of the invention is that of manufacturing apparatuses for automatically making sausages. The present invention relates to a coated food product, in particular a sausage, to a composition for coating the food product, to a method of coating food products, and to apparatus enabling the method to be implemented. The method comprises in succession the following steps: a sausage of raw sausage meat, purée, or paste is molded by being passed through a tubular mold; the mold is cut up into segments having ends that are preferably rounded; the segments are moved while being covered in a first composition containing sodium alginate so as to coat the segments in a film of this first composition; and the coated segments are put into contact with a second composition containing a calcium salt in order to cause a gel of calcium alginate to be formed, coating the segments.